

VALENTINE'S DAY SET MENU

STARTER

LEEK AND POTATO SOUP (V/VG*)
chive cream , smoked Newport cheese scone

DUCK RAVIOLO
braised puy lentils, duck sauce

ROAST CELERIAC (V/VG*)
burnt apple puree, crispy cavolo nero, poached grapes

TANDOORI MONKFISH
pickled fennel, curry mayonnaise, coriander

MAIN COURSE

SHROPSHIRE BEEF WELLINGTON (TO SHARE)
celeriac dauphinoise, seasonal vegetables, jus

LAMB LOIN
braised shoulder, potato puree, artichoke crisps, broccoli, hazelnut

SEA BASS
crab tortellini, lemongrass and ginger sauce, grapefruit, coriander

BETROOT AND APPLE (V/VG*)
*beetroot tart tatin, pickled and roast beetroot, beetroot puree, fresh apple,
apple reduction, warm soy panna cotta, candied walnut*

DESSERT

ASSIETTE OF DESSERTS TO SHARE (V)
*Soufflé - raspberry
Chocolate - delice
Parfait - banana
Lemon - curd
(VG* available upon request)*

2 COURSES £23

3 COURSES £28